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㉟ **Thermostable alpha-amylase-producing, thermophilic anaerobic bacteria, thermostable alpha-amylase and process for producing the same.**

㊱ The bacterium producing thermostable α -amylases of this invention is an anaerobic bacterium belonging to Clostridium. The thermostable α -amylases of this invention is novel α -amylases which are excellent in thermostability and acid resistance and have a slight calcium requirement. Said α -amylases are obtained by culturing the aforesaid bacteria and collecting the α -amylases from the culture. When the aforesaid α -amylase is used, sugar production process can be greatly rationalized.

THERMOSTABLE α -AMYLASE-PRODUCING, THERMOPHILIC
ANAEROBIC BACTERIA, THERMOSTABLE α -AMYLASE AND
PROCESS FOR PRODUCING THE SAME

1 BACKGROUND OF THE INVENTION

FIELD OF THE INVENTION

The first aspect of the present invention relates to anaerobic bacteria used for producing a novel
5 α -amylase, particularly thermostable α -amylase-producing thermophilic anaerobic bacteria suitable for liquefaction reaction of starch in processing starch into glucose etc. and in desizing fiber.

The second aspect of the present invention
10 relates to novel α -amylase and a process for producing the same, particularly to a thermostable α -amylase suitable for liquefaction reaction of starch in starch processing, desizing etc. and a process for producing the same.

15 DESCRIPTION OF THE PRIOR ART

Enzymes have a high substrate selectivity and are characterized in that they can catalyze reactions even under ordinary temperature and atmospheric pressure, but in general, they are very unstable to heating and pH
20 change. Recently, it has become possible to produce an isomerized syrup or an L-amino acid by immobilizing an enzyme. In operating such a reactor, it is desired to operate it in a temperature range of 60°C or above which is higher

1 than ordinary temperature, for preventing the propagation
of various undesirable bacteria and/or fungi and for
increasing the reaction rate. Therefore, in place of
conventional ordinary-temperature enzymes, so-called
5 thermostable enzymes stable to both heating and pH change
have heretofore been developed. Conventional thermostable
enzymes are produced from aerobic bacteria sources. α -
Amylases have heretofore been produced mainly by culturing
bacteria belonging to *Bacillus* which are typical aerobic
10 bacteria (Campbell et al., J. Biol Chem., 236, 2952
(1961)). Among them, α -amylases derived from *Bacillus*
subtilis and *Bacillus licheniformis* are already indus-
trially produced and are used for processing starch
into isomerized syrup, glucose or the like and for
15 desizing fiber. None of these well-known α -amylases of
which identity is a protein per se can exhibit their
thermostabilities, but they may exhibit the thermostabili-
ties only in the presence of calcium ions. They require
a calcium concentration of at least 1 mM (Saito: Japanese
20 Patent Application Kokai (Laid-Open) No. 35,083/73), and
the reaction is usually carried out by adding several
millimoles to 20 millimoles of a calcium salt (Hattori:
Japanese Patent Application Kokai (Laid-Open) Nos. 44,652/
76 and 44,690/76). Accordingly, the thermostability
25 of the conventional thermostable α -amylases, for example,
 α -amylases derived from *Bacillus licheniformis* extra-
ordinarily decreases in the absence of calcium or the
presence of 1 mM or less, if any (see Japanese Patent

1 Application Kokai (Laid-Open) Nos. 12,946/71 and
35,083/73). Therefore, at a very low calcium concen-
tration of 100 μ M or less which is equal to the calcium
concentration of tap water, α -amylase inactivates during
5 liquefaction reaction of starch, so that a large amount
of expensive enzymes are consumed. Accordingly, the
reaction is usually carried out by adding several
millimoles of a soluble calcium salt such as calcium
chloride, calcium acetate or the like. However, when a
10 calcium salt is added, removal of calcium in a subsequent
step becomes necessary in producing isomerized syrup or
glucose which are product of starch processing.

In general, the optimum pH of α -amylases is 6
or higher, and there are known a very few α -amylases
15 which have a high activity even in acidic pH ranges.
For example, as an acid α -amylase, α -amylase of *Bacillus*
licheniformis is known (Tanaka et al.: Japanese Patent
Application Kokai (Laid-Open) No. 151,970/77, and Saito:
Japanese Patent Application Kokai (Laid-Open) No. 358,083/
20 73). In liquefying a starch, there is used a so-called
starch slurry prepared by suspending the starch in a
concentration of 10 to 40%, usually 30%, and it has a pH
of 5 or lower, frequently 4 or lower because of impuri-
ties, organic acids contained in the starting starch.
25 Therefore, as in Ueno: Japanese Patent Application Kokai
(Laid-Open) No. 19,049/74 and Nakajima: Japanese Patent
Application Kokai (Laid-Open) No. 55,857/74, the starch
slurry is always neutralized with calcium hydroxide or

1 calcium carbonate so as to adjust the pH to 6 to 7 and
then treated with α -amylase.

The present inventors searched an enzyme and
a microorganism for production of the enzyme in order
5 to obtain an α -amylase which is excellent in thermo-
stability, has a high activity even in acidic pH ranges,
and has a slight calcium requirement. As a result, the
present inventors have found that a strictly anaerobic
bacterium belonging to Clostridium (a clostridial
10 bacterium RS-0001, clostridium sp RS-0001, FERM No. 7,918)
produces novel α -amylase which is different from conven-
tional α -amylases in enzymatic characteristics, in
particular, calcium requirement and pH range for action.

SUMMARY OF THE INVENTION

15 The first object of this invention is to provide
a novel α -amylase-producing microorganism which is excel-
lent in thermostability, has a very slight calcium
requirement in thermoresistance, and has a high activity
even in acidic pH ranges.

20 The second object of this invention is to
provide a novel α -amylase which is derived from an
obligate anaerobic bacterium, is excellent in thermo-
stability, and has a very slight calcium requirement,
and a process for producing the same.

25 The Clostridiumsp of this invention is separated
from a high-temperature methane fermentation slurry of
concentrated organic waste fluid as a source.

1 The present bacterium was separated in the
following manner: First, the methane fermentation slurry
was subjected to low-speed centrifugation (1,000 r.p.m.,
5 minutes) to precipitate and remove coarse granules,
5 after which the supernatant was diluted with sterilized
physiological saline. The diluted supernatant was used
as a cell suspension and coated on an agar plate contain-
ing starch granules as a carbon source under a nitrogen
gas atmosphere, after which the starch granules were
10 anaerobically dissolved at 60°C and colonies which grew
were separated. Further, vegetative cells were isolated
from a dilution of the aforesaid colonies by means of
a micromanipulator. The separation using an agar plate
and the separation by means of a micromanipulator were
15 repeated several times to obtain the bacterium of this
invention. The clostridium (Clostridium sp RS-0001) of
this invention was deposited in Institute of Microorganism
Industrial Science and Technology, Agency of Industrial
Science and Technology (Receipt number: Bikoken Kinki
20 No. 7,918 (FERM P-7918)). Details of micological
properties of the present bacterium are explained below:

A. Morphological properties

(1) Shape of vegetative cell

When said bacterium is cultured on an agar
25 plate of the following starch-peptone medium in an
anaerobic atmosphere at 60°C for 2 days, the vegetative
cells are a straight bacillus having a size of 0.4 - 0.8

1 x 2 - 5 μ m. When said bacterium is cultured for 3 days
or more, vegetative cells having the aforesaid shape
exist individually and linked vegetative cells are also
produced. The same phenomenon as described above is
5 also observed in the case of submerged culture. The
composition of the starch-peptone medium is shown below:

Composition of the starch-peptone medium

| | |
|---|--------|
| Soluble starch | 1.5% |
| Peptone | 0.5% |
| Yeast extract | 0.5% |
| KH_2PO_4 | 0.7% |
| Na_2HPO_4 | 0.35% |
| $\text{MgSO}_4 \cdot 7\text{H}_2\text{O}$ | 0.001% |
| Agar | 2.0% |
| Sodium thioglycolate | 0.1% |
| Tap water | pH 6.4 |

(2) Existence of spore

Formation of spores is observed in agar plate
culture using the starch-peptone medium and in submerged
culture.

10 B. Culture characteristics

(1) Shape of colony

Colonies formed in agar plate culture using
the starch-peptone medium have the shape of a flat disc
of which the center is slightly protuberant, and their
15 peripheral portions are entire. No pigment is formed in

1 the colonies, and the colonies have a luster on the
surface and are milk white and opaque. They are co-
hesive.

(2) Said bacteria are grown by agar plate culture
5 and stab culture both using a putrient broth. The
same colonies as in the case of the starch-peptone
medium are formed.

Composition of the nutrient agar

| | |
|----------------------|--------|
| Meat extract | 1.0% |
| Peptone | 1.0% |
| NaCl | 0.2% |
| Sodium thioglycolate | 0.1% |
| Agar | 1.5% |
| Tap water | pH 6.0 |

(3) Stab culture in the nutrient broth

Said bacteria grow with production of a gas
10 containing H_2 and CO_2 . As a result, the rutrient agar
is divided in 2 or 3 places.

(4) Submerged culture in nutrient broth

Said bacteria grow only in an anaerobic atmos-
phere.

Composition of the nutrient broth

| | |
|----------------------|------|
| Meat extract | 1.0% |
| Peptone | 1.0% |
| NaCl | 0.2% |
| Sodium thioglycolate | 0.1% |

Distilled water

pH 6.0 0184019

1 (5) Culture in broth-gelatin

Said bacteria do not grow.

| | |
|----------------------|--------|
| Meat extract | 1.0% |
| Peptone | 1.0% |
| NaCl | 0.2% |
| Sodium thioglycolate | 0.1% |
| Gelatin | 15% |
| Tap water | pH 6.0 |

(6) Culture in litmus milk

The culture is accompanied by production of a
5 gas, and the medium coagulates hard and is reddened by
production of an acid.

C. Physiological properties

(1) Temperature range for growth

Said bacteria grow at 40°C to 63°C and do not
10 grow at 30°C. Its growth is satisfactory at about 60°C.

(2) pH range for growth

Said bacteria grow at pH 5 to 7. The growth is
satisfactory in the vicinity of pH 5.6.

(3) Behavior toward oxygen

15 Strictly anaerobic

1 (4) O-F test (Hugh Laifson modified method)

Said bacteria do not grow under an atmosphere of air and is negative. Under anaerobic conditions in a liquid paraffin multilayer, said bacteria grow and
5 produces an acid, so that the culture is yellowed.

Composition of the medium

| | |
|---------------------------------|--------|
| Reptone | 0.2% |
| Glucose | 1.0% |
| NaCl | 0.5% |
| K ₂ HPO ₄ | 0.03% |
| Sodium thioglycolate | 0.1% |
| Bromcresol purple | 0.002% |
| Agar | 0.3% |
| Tap water | pH 6.0 |

(5) Reduction of nitrate

Negative.

(6) VP test

Negative.

10 (7) MR test

Positive; the culture is reddened.

(8) Indole production

Measurement is impossible because said bacteria do not grow in aqueous peptone.

- 1 (9) Hydrogen sulfide production

Negative in the case of using a Klingrer medium.

- (10) Hydrolysis of starch

5 Positive. Not only soluble starches but also
granular starches such as potato starch are hydrolyzed.

- (11) Utilization of citric acid

Negative in the case of using a Simmons medium.

- (12) Utilization of ammonium salt

10 Measurement is impossible because said bacteria
do not grow in aqueous peptone.

- (13) Extracellular production of pigment

Negative.

- (14) Oxidase activity

Negative.

- 15 (15) Catalase activity

Negative.

- (16) Urease activity

Negative.

- (17) Utilization of sugars

20 In the following table are shown utilization
of sugars and the result of observing whether gas is
produced or not by using a Durham fermentation tube.

Table 1

| Carbon source | Utilization | Gas production |
|---------------|-------------|----------------|
| Glycerol | - | - |
| D-Xylose | + | + |
| D-Glucose | + | + |
| D-Fruclose | + | + |
| D-Mannose | + | + |
| D-Galactose | + | + |
| D-Rhamnose | + | + |
| D-Mannitol | + | + |
| D-Sorbitol | - | - |
| Inositol | - | - |
| Trehalose | + | + |
| Lactose | + | + |
| Maltose | + | + |
| Sucrose | + | + |
| Dextrin | + | + |
| Starch | + | + |
| Inulin | - | - |
| Cellobiose | + | + |

1 (18) Growth in inorganic salt medium

Said bacteria do not grow.

(19) Production of organic acids

The compositions of organic acids produced from

1 various media are shown in Table 2:

Table 2

| Main carbon source of media | Organic acids produced |
|-----------------------------|----------------------------|
| Glucose | Acetic acid Lactic acid |
| Dextrin | Acetic acid Lactic acid |
| Starch | Lactic acid |
| Mannitol | Lactic acid |
| Sucrose | Acetic acid Lactic acid |
| Maltose | Acetic acid Lactic acid |
| Rhamnose | Acetic acid |

Composition of the liquid media tested

| | |
|----------------------|--------|
| Carbon source | 1.0% |
| Peptone | 1.0% |
| Sodium chloride | 0.2% |
| Sodium thioglycolate | 0.1% |
| Distilled water | pH 6.4 |

From these results, said bacteria were identified as bacteria belonging to Clostridium according to the

1 manual of classifying anaerobic bacteria of Holdeman.

Next, enzymatic characteristics of the thermostable α -amylase obtained by using the bacterium of this invention are described below:

5 The α -amylase activity was assayed in the following manner.

The dextrinizing ability was measured by Blue value method (Chemical Society of Japan, Jikken Kagaku Koza, Vol. 24, Biochemistry II, p279, Maruzen Co., Ltd. 10 (1969)). This method uses the principle that with the progress of hydrolysis of starch molecules, the level of blue color produced due to a starch-iodine complex decreases in proportion to a decrease of the molecular weight. First, 2 ml of a starch solution having a 15 concentration of 2 mg/ml and 1 ml of 0.1 M citrate buffer (pH 4.0) were placed in a test tube, and the test tube was shaken in a water bath at 60°C for 5 minutes. Subsequently, 1 ml of culture filtrate was added as a crude enzyme solution, and the resulting solution was 20 subjected to reaction for 30 minutes. After the reaction is complete, 0.4 ml of the reaction solution was collected and immediately mixed with 2 ml of a 0.5 M acetic acid solution to stop the enzyme reaction. Next, 1 ml of the solution thus obtained was added to 10 ml of 1/3000 N 25 iodine solution, and the absorbance at 680 nm was measured by means of a spectrophotometer. On the other hand, a part of the reaction solution immediately after the addition of the enzyme solution was collected and subjected

1 to coloration in the same manner as described above, and
the absorbance was measured. As the starch, an amylose
having a degree of polymerization of about 2,000 was
used.

5 The α -amylase activity was calculated from the
following equation:

α -Amylase activity (unit) =

$$\frac{\text{Absorbance of reaction solution at 0 time} - \text{Absorbance of reaction solution at 30 min}}{\text{Absorbance of reaction solution at 0 time}} \times 10.$$

(1) Action and substrate specificity

The enzyme produced by the bacteria of this
invention is liquid-type α -amylase which hydrolyzes
10 starches of potato, corn, sweet potato, etc.

(2) Optimum pH

Action-pH curves of well-known typical α -amylases
are shown in Fig. 1. The α -amylase derived from *Bacillus subtilis* which has been reported by Ogasawara et al.
15 (J. Biochem. 67, 65 (1970)) and is shown by curve 4, the
 α -amylase of Japanese Patent Application Kokai (Laid-
Open) No. 12,946/71 shown by curve 5, and the α -amylase
derived from *Bacillus licheniformis* (Japanese Patent
Application Kokai (Laid-Open) No. 35,083/73) which has
20 been reported by Saito et al. and is shown by curve 6,
have a suitable pH range (a pH range where each α -amylase

1 has 80% of the activity at the optimum pH) at pH 4 to
11. The α -amylase derived from *Bacillus licheniformis*
which has reported by Tanaka et al. and has the highest
activity on the acidic side among heretofore well-known
5 acid α -amylases (Japanese Patent Application Kokai
(Laid-Open) No. 151,970/77, curve 3) has a suitable pH
range at pH 3.5 to 6.3 and has no activity at all at
pH 2.

On the other hand, α -amylase I (curve 1) and
10 α -amylase II (curve 2) produced by the bacterium of this
invention have an optimum pH range at 60°C at a pH of
about 4, have a suitable pH range at pH 2 to 5.7 or pH 2
to 6.3, respectively, and have a high activity even on
a more acidic side as compared with the conventional
15 acid α -amylases. That is to say, at pH 2, the conven-
tional acid α -amylases have no activity at all, while
the α -amylases produced by the bacterium of this invention
have a high activity of 95% or 81%, respectively.

The following reaction system was used for the
20 enzyme reaction:

Enzyme solution: 0.6 to 1.3 μ g/ml
Substrate : amylose 1 mg/ml
Citrate buffer : 0.025 M.

From the fact that as described above, the α -
amylases produced by the bacterium of this invention
are different in action pH range from the conventional
acid α -amylase, it is evident that they are novel

1 α -amylases.

(3) pH stability

Each of α -amylases I and II produced by the bacterium of this invention was incubated at pH 2, 4, 6 or
5 7 (0.025 M citrate buffer) at 60°C for 30 minutes. The reaction solution was diluted and then adjusted to pH 4, after which the residual activity was assayed by using amylose as substrate. As a result, both α -amylases entirely retained their activities after the pH treatment
10 described above. Accordingly, the present α -amylases are characterized in that they are stable even in acidic pH ranges.

(4) Optimum temperature

As shown in Fig. 2, both of the optimum temperatures at the optimum pH of 4.0 of α -amylases I (curve 11)
15 and II (curve 12) produced by the bacterium of this invention are about 80°C. Their suitable temperature (a temperature at which each α -amylase has 80% of the activity at the optimum temperature) is 65° to 87°C.
20 For the reaction, 0.025 M citrate buffer was used.

(5) Thermostability

α -Amylase II produced by the bacterium of this invention was heated at 60° to 97°C at pH 6.0 in the presence of 20 μ M calcium chloride, and the residual
25 activity was measured. On the basis of the measured values, the half-life of activity at each temperature

1 was determined. The results obtained are shown in Fig.
3. The half-lives of activity (without addition of
substrate) at 80°C and 90°C are 8 hours and 0.5 hour,
respectively. Thus, α -amylase II is excellent in thermo-
5 stability. α -Amylase I has a half-life of activity at
90°C of about 0.5 hours, and it is thus equal to α -
amylase II in thermostability. On the other hand, as
examples of conventional α -amylases, there were used
partially purified α -amylase preparations prepared from
10 culture broths of an α -amylase-producing bacterium
belonging to *Bacillus licheniformis* and an α -amylase-
producing bacterium belonging to *Bacillus subtilis*,
and their half-lives of activity were measured at a
calcium concentration of 20 mM. The results obtained
15 are also shown in Fig. 3. The reaction was carried out
by use of citrate buffer at pH 6.0 which is the optimum
pH of both α -amylases. The half-life of activity at
80°C of the former α -amylase was 0.6 hour, and the half-
life of activity at 70°C of the latter was 0.6 hour.
20 In thermostability, the α -amylases produced by the
bacterium of this invention (curve 21) is inferior to a
known thermostable α -amylase of *Thermus* but is by no
means inferior to a thermostable α -amylase of *Bacillus*
(a thermostable α -amylase derived from *Bacillus*
25 *licheniformis* SP, curve 22).

(6) Effects of metal salts on thermostability

The effects of metal salts on the thermostability

1 of α -amylase II produced by the bacterium of this
invention are shown in Table 3. Each of various metal
salts was added to an aqueous α -amylase II solution so
as to adjust the metal salt concentration to 5 mM, after
5 which the resulting solution was heated and the activity
was measured. The percentage of the activity after the
heat treatment based on the activity before the heat
treatment, namely, the residual activity is shown in
terms of %. The heat treatment and the activity measure-
10 ment are conducted under the following conditions:

Heat treatment conditions

pH 6.0

Heating temperature: 80°C

Holding time : 30 minutes

Table 3

| Metal salt added (5 mM) | Residual activity (%) |
|-------------------------|-----------------------|
| Sodium chloride | 79 |
| Potassium chloride | 54 |
| Magnesium chloride | 50 |
| Calcium chloride | 100 |
| Manganese chloride | 15 |
| Nickel chloride | < 1 |
| Cobalt chloride | < 1 |
| Zinc chloride | < 1 |
| No addition | 60 |

1 The activity measurement was conducted under
the following conditions after diluting each sample
solution. It was confirmed that addition of each metal
salt at said adding concentration had no influence on
5 the activity measurement.

Activity measurement conditions
pH 4.0 (0.025 M citrate buffer)
Activity measurement temperature: 60°C

As is obvious from Table 1, calcium ion has a
protective effect for α -amylase, while ions of sodium,
potassium and magnesium have no marked protective effect.
On the other hand, ions of nickel, cobalt, zinc and
10 manganese make the thermostability lowered. It was also
confirmed that said α -amylase lost its thermostability
in the presence of 0.5 μ M EDTA.

The concentration of calcium required of said
 α -amylase is 100 μ M (4 ppm) as shown in curve 31 in Fig.
15 4, and said α -amylase is sufficiently stabilized at the
calcium concentration in tap water. Further, this
enzyme retains 65% of the activity even at a calcium
concentration of 1 μ M or less. α -Amylase I has a
calcium requirement equal to that of α -amylase II.

20 On the other hand, an α -amylase partially
purified from an α -amylase-producing bacterium belonging
to *Bacillus licheniformis* requires 30 mM of calcium
ion as shown in curve 32 in Fig. 4. The heat treatment
was carried out by heating at 80°C for 30 minutes at

- 1 pH 6 for both enzymes, and the activity measurement was
conducted at 60°C at respective optimum pH's.

On the other hand, thermostable α -amylase of
Bacillus subtilis has a concentration of calcium
5 required of 3 to 10 mM (Japanese Patent Application
Kokai (Laid-Open) Nos. 44,690/76 and 34,117/83).

Accordingly, the α -amylases of this invention
have a much smaller calcium requirement as compared with
the known thermostable α -amylases.

10 (7) Purification method

Since the purification method is described in
detail in Examples, it is briefly explained here.

An α -amylase-producing bacterium according to
this invention was inoculated into a liquid medium contain-
15 ing starch, peptone and yeast extract, and cultured under
anaerobic conditions at 60°C for 1 to 3 days. Cells and
other insoluble substances are removed from the culture
broth by centrifugation and the like to obtain a so-called
culture filtrate. Subsequently, concentration of α -
20 amylases produced by the bacterium of this invention and
removal of impurities are conducted by properly applying
well-known methods such as molecular sieve membrane
filtration, ion-exchange chromatography, gel filtration
chromatography, salting out and the like to the culture
25 filtrate.

(8) Molecular weight

Although the molecular weights of the α -amylases

1 produced according to this invention have not yet been **0184019**
confirmed, they are estimated to be 20,000 or more from
their behaviors in molecular sieve membrane filtration.

As described above, the novel thermostable
5 α -amylases produced by the bacterium of this invention
are markedly different particularly in action pH and
calcium requirement from thermostable enzymes produced
by conventional aerobic bacteria.

In producing glucose, isomerized syrup or the
10 like, starch as a starting material is first liquefied
by using α -amylase and then saccharified by using
glucoamylase. In the liquefaction, the starting starch
is charged at as high a concentration as several tens
percent, so that the pH of the resulting liquid is acidic.
15 Therefore, in using a conventional α -amylase, a starch
fluid is neutralized with an alkali, after which the
starch is liquefied. After the liquefaction, the pH of
the liquid should be adjusted so as to be acidic again by
addition of an acid because well-known glucoamylases are
20 active in an acidic pH range.

When there is used the novel thermostable α -
amylase derived from the strictly anaerobic bacterium
of this invention, mere employment of water to be
charged containing as much calcium as tap water does will
25 do and addition of a calcium agent becomes unnecessary.
Moreover, the Ph adjustments in the liquefaction and
saccharification steps become unnecessary, so that the
burden on a desalting step after the reaction can be

1 greatly reduced.

When the novel thermostable α -amylase produced by culturing the thermophilic anaerobic bacterium belonging to Clostridium of this invention is used for
5 hydrolysis (liquefaction) of starch, water to be charged containing as much calcium as tap water can be used, and conventional addition of calcium becomes unnecessary. Furthermore, the neutralizations in the starch liquefaction and saccharification steps become unnecessary,
10 and as a result, the burden on a desalting step after the reaction can be greatly reduced.

When the novel thermostable α -amylase produced by the process of this invention is used for hydrolysis (liquefaction) of starch, it is sufficient that water
15 to be charged containing as much calcium as tap water does is used, and conventional addition of calcium becomes unnecessary. Moreover, the neutralizations in the starch liquefaction and saccharification steps become unnecessary, so that the burden on a desalting step after the reaction
20 can be greatly reduced.

BRIEF DESCRIPTION OF THE DRAWINGS

Fig. 1 is a characteristic graph showing the effect of pH on the α -amylase activity (dextrinizing ability) of the thermostable α -amylases produced by the
25 bacterium of this invention and conventional thermostable α -amylases. Fig. 2 is a characteristic graph showing the effect of temperature on the α -amylase activity of

1 the thermostable α -amylases produced by the bacterium
of this invention. Fig. 3 is a characteristic graph
showing the thermostability of the thermostable α -
amylase produced by the bacterium of this invention and
5 conventional thermostable α -amylases. Fig. 4 is a
characteristic graph showing the effect of calcium
concentration in heat treatment on the α -amylase activity
of the thermostable α -amylase produced by the bacterium
of this invention and a conventional thermostable α -
10 amylase. Fig. 5 is an α -amylase activity elution pattern
graph of a molecular sieve liquid chromatography using
crosslinked dextran gel of the thermostable α -amylase
produced by the bacterium of this invention. Fig. 6 is
an α -amylase activity elution pattern graph of an ion-
15 exchange liquid chromatography using diethylaminoethylated
crosslinked dextran gel of the thermostable α -amylases
produced by the bacterium of this invention.

DETAILED DESCRIPTION OF THE PREFERRED EMBODIMENT

This invention is further explained below in
20 more detail with reference to Examples.

Example 1

4.56 Kilograms of liquid media (pH 6.4)
containing 1.5% of soluble starch, 0.5% of polypeptone,
0.5% of yeast extract, 0.7% of mono potassium dihydrogen
25 phosphate, 0.35% of disodium hydrogen phosphate, 0.01%
of magnesium sulfate heptahydrate, 0.1% of sodium
thioglycolate and tap water was divided into three equal

1 parts, and 1.52 g of the media was placed in each of
three culture tanks having a capacity of 5 liters and
sterilized at 120°C for 20 minutes. To the media in
each tank was added 80 g of a cell suspension of the
5 clostridium separated by the present inventors which had
been anaerobically cultured in the same media as described
above. Subsequently, a water-sealing trap is attached to
the gas outlet, and the gas phase portion in each fermenter
was sufficiently replaced with argon gas, after which the
10 bacterium was cultured under anaerobic conditions. The
pH of the culture broth was automatically adjusted to
6.0 and its temperature was also automatically adjusted
to 60°C. After the bacteria were cultured for 46 hours,
the culture broths were combined and centrifuged at
15 6,000 r.p.m. to remove cells. The supernatant had a
specific activity of 49 units/g.

Next, 3.5 Kg of the aforesaid supernatant were
filtered through a molecular sieve membrane (cut-off
molecular weight: 20,000) and the filtrate was concen-
20 trated to a volume of 1.5 Kg. The concentrate was
divided into two equal parts and 0.75 Kg thereof was
charged into a column (diameter: 100 mm, length: 450 mm)
packed with crosslinked dextran gel (cut-off molecular
weight: 2,500, mfd. by Pharmacia Chemicals) and subjected
25 to molecular sieve liquid chromatography. The elution
pattern of α -amylase activity in this case is shown in
Fig. 6. The elution was carried out with deionized
water and the eluate was fractionated into 100-ml

1 fractions. As shown in Fig. 6, α -amylase activity was
 observed in the fractions at volumes of eluate of 1.2
 to 2 liters. The residual supernatant was also subjected
 to the same liquid chromatography as described above,
 5 and the α -amylase fractions thus obtained were combined
 with those obtained in the above. The preparation thus
 obtained was freeze-dried under a vacuum of 40 torr to
 obtain 2.7 g of dry crude powder.

The specific activity of said crude enzyme
 10 dried preparation was 39,000 units/g which was about
 800 times the specific activity of the supernatant. The
 yield of activity was about 60%. In Table 4 are shown
 the specific activity, yield of activity and recovery
 of activity of the preparations from the supernatant
 15 to the crude enzyme dried preparation.

Table 4

| Item Preparation | Specific activity (unit/g) | Yield (g) | Recovery of activity (%) |
|---|----------------------------------|--------------|--------------------------------|
| Culture filtrate | 49 | 35000 | 100 |
| Concentrate obtained by using a molecular sieve membrane | 92 | 1500 | 81 |
| α -Amylase fraction obtained by molecular sieve liquid chromato- graphy | 73 | 1600 | 66 |
| Crude enzyme dried preparation | 39000 | 2.7 | 60 |

1 The aforesaid crude enzyme dried preparation
was purified by an ion-exchange chromatography (column
size: diameter 25 mm, length 400 mm) using diethylamino-
ethylated crosslinked dextran gel (DEAE-Sephadex, mfd. by
5 Pharmacia Chemicals). In 0.05 M Tris-HCl buffer (pH 7.5)
was dissolved 2.4 g of the crude enzyme dried preparation.
Insoluble substances were removed therefrom by filtration,
and the residue was charged into a gel column buffered
with the same buffer as described above and was then
10 washed. Subsequently, development was carried out while
increasing the sodium chloride concentration in the
buffer with a linear gradient (curve 43). The elution
pattern of α -amylase activity is shown in Fig. 6. Two
peaks having α -amylase activity were observed at elution
15 positions corresponding to sodium chloride concentrations
of 0.04 M and 0.08 M. The former peak is due to α -
amylase I (curve 41) and the latter is due to α -amylase
II (curve 42). The activity layer of α -amylase I was
30% of the total adsorbed activity, while that of α -
20 amylase II was 60% of the total adsorbed activity. The
specific activities of α -amylase I and α -amylase II obtain-
ed by freeze-drying each of the two fractions were 390
units/mg and 880 units/mg, respectively, which were 10
times and 23 times, respectively, the specific activity
25 of the crude enzyme dried preparation. The recoveries
of the activities based on the centrifugation supernatant
of the culture broth were 19% and 35%, respectively.

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1 Example 2

In Monod's test tube having a capacity of 40 ml was placed 25 ml of liquid media (pH 6.4) containing 1.5% of glucose, 0.5% of polypeptone, 0.7% of mono potassium dihydrogen phosphate, 0.35% of disodium hydrogen phosphate, 0.01% of magnesium sulfate heptahydrate, 0.1% of sodium thioglycolate and tap water, and iterilized at 120°C for 20 minutes. To the media was added 1 ml of a culture broth of the clostridium of this invention anaerobically cultured in the same media as described above. Subsequently, a water-sealing trap is attached to the gas outlet, and the gas phase portion in the fermenter was sufficiently replaced with argon, after which the bacteria were cultured under anaerobic conditions at 60°C for 46 hours. The culture broth thus obtained was centrifuged at 6,000 r.p.m. to remove cells. The supernatant had a specific activity of 10 units/g.

Example 3

20 In Monod's test tube having a capacity of 40 ml was placed 25 ml of a liquid medium (pH 6.4) containing 1.5 g of sucrose, 0.5% of polypeptone, 0.7% of monopotassium dihydrogen phosphate, 0.35% of disodium hydrogen phosphate, 0.01% of magnesium sulfate hepta-
25 hydrate, 0.1% of sodium thioglycollate and city water, and sterilized at 120°C for 20 minutes. To the media was added 1 ml of a culture broth of the clostridium of this

1 invention anaerobically cultured in the same media as
described above. Subsequently, a water-sealing trap
was attached to the gas outlet, and the gas phase
portion in the fermenter was sufficiently replaced with
5 argon, after which the bacteria were cultured under
anaerobic conditions at 60°C for 46 hours. The culture
broth thus obtained was centrifuged at 6,000 r.p.m. to
remove cells. The supernatant had a specific activity
of 15 units/g.

10 Example 4

In Monod's test tube having a capacity
of 40 ml was placed 25 ml of liquid media (pH 6.3)
containing 1.5% of trehalose, 0.5% of polypeptone, 0.7%
of monopotassium dihydrogen phosphate, 0.35% of disodium
15 hydrogen phosphate, 0.01% of magnesium sulfate hepta-
hydrate, 0.1% of sodium thioglycolate and top water, and
sterilized at 120°C for 20 minutes. To the media was
added 1 ml of a culture broth of the bacteria belonging
to Clostridium of this invention which had been anaero-
20 bically cultured in the same media as described above.
Subsequently, a water-sealing trap was attached to the
gas outlet, and the gas phase portion in the fermenter
was sufficiently replaced with argon, after which the
bacteria was cultured under anaerobic conditions at
25 60°C for 46 hours. The culture broth thus obtained was
centrifuged at 6,000 r.p.m. to remove cells. The
supernatant had a specific activity of 11 units/g.

1 Example 5

In Monod's test tube having a capacity of 40 ml was placed 25 ml of liquid media (pH 6.2) containing 2.0% of maltose, 0.5% of polypeptone, 0.7% of monopotassium dihydrogen phosphate, 0.35% of disodium hydrogen phosphatate, 0.01% of magnesium sulfate heptahydrate, 0.1% of sodium thioglycolate and tap water, and sterilized by heat treatment at 120°C for 20 minutes. To the media was added 1 ml of a culture broth of the bacteria belonging to Clostridium of this invention which had been anaerobically cultured in the same media as described above. Subsequently, a water-sealing trap was attached to the gas outlet, and the gas phase portion in the fermenter was sufficiently replaced with nitrogen gas of high purity, after which the bacteria were cultured under anaerobic conditions at 60°C for 46 hours. The culture broth thus obtained was centrifuged at 6,000 r.p.m. to remove cells. The supernatant had a specific activity of 15 units/g.

20 Example 6

In Monod's test tube having a capacity of 40 ml was placed 25 ml of liquid media (pH 6.3) containing 1.5% of D-xylase, 0.7% of monopotassium dihydrogen phosphate, 0.35% of disodium hydrogen phosphate, 0.01% of magnesium sulfate haptahydrate, 0.5% of polypeptone, 0.1% of sodium thioglycolate and tap water, and sterilized by heat treatment at 120°C for 20 minutes. To

1 the media was added 1 ml of a culture broth of the
bacteria belonging to Clostridium of this invention which
had been anaerobically cultured in the same media as
described above. Subsequently, a water-sealing trap was
5 attached to the gas outlet, and the gas phase portion
in the fermenter was sufficiently replaced with nitrogen
gas of high purity, after which the bacteria were
anaerobically cultured at 60°C for 46 hours. The
culture broth thus obtained was centrifuged at 6,000
10 r.p.m. to remove cells. The supernatant had an α -amylase
activity of 12 units/g.

Example 7

4.56 Kg of liquid media (pH 6.4) containing
1.5% of soluble starch, 0.5% of polypeptone, 0.5% of
15 yeast extract, 0.7% of monopotassium dihydrogen phos-
phate, 0.35% of disodium hydrogen phosphate, 0.01%
of magnesium sulfate heptahydrate, 0.1% of sodium thio-
glycolate and tap water was divided into three equal
parts, and 1.52 g of the media was placed in each of
20 three culture tanks having a dapacity of 5 liters and
sterilized at 120°C for 20 minutes. To the media in
each fermenter was added 80 g of a cell suspension of
the clostridium separated by the present inventors
which had been anaerobically cultured in the same media
25 as described above. Subsequently, a water-sealing trap
was attached to the gas outlet, and the gas phase
portion in each fermenter was sufficiently replaced with

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1 argon gas, after which the bacteria were cultured under
anaerobic conditions. The pH of the culture broth was
automatically adjusted to 6.0 and its temperature was
also automatically adjusted to 60°C. After the bacteria
5 were cultured for 46 hours, the culture broths were
combined and centrifuged at 6,000 r.p.m. to remove cells.
The supernatant had a specific activity of 49 units/g.

Next, 3.5 kg of the aforesaid supernatant was
filtered through a molecular sieve membrane (cut-off
10 molecular weight: 20,000) and the filtrate was concen-
trated to a volume of 1.5 kg. The concentrate was
divided into two equal parts and 0.75 kg thereof was
charged into a column (diameter: 100 mm, length: 450 mm)
packed with crosslinked dextran gel (cut-off of molecular
15 weight: 2,500, mfd. by Pharmacia Chemicals) and subjected
to molecular sieve liquid chromatography. The elution
pattern of α -amylase activity in this case is shown in
Fig. 6. The elution was carried out with deionized
water and the eluate was fractionated into 100-ml
20 fractions. As shown in Fig. 6, α -amylase activity was
observed in the fractions at volumes of eluate of 1.2 to
2 liters. The residual supernatant was also subjected
to the same liquid chromatography as described above,
and the α -amylase fractions thus obtained were combined
25 with those obtained in the above. The preparation thus
obtained was freeze-dried under a vacuum of 40 torr to
obtain 2.7 g of dry crude powder.

The specific activity of said crude enzyme

1 dried preparation was 39,000 units/g which was about 800
times the specific activity of the supernatant. The
yield of activity was about 60%. In Table 4 are shown
the specific activity, yield of activity and recovery of
5 activity of the preparations from the supernatant to
the crude enzyme dried preparation.

Table 4

| Item Preparation | Specific activity (unit/g) | Yield (g) | Recovery of activity (%) |
|---|----------------------------------|--------------|--------------------------------|
| Culture filtrate | 49 | 35000 | 100 |
| Concentrate obtained by using a molecular sieve membrane | 92 | 1500 | 81 |
| α -Amylase fraction obtained by molecular sieve liquid chromato- graphy | 73 | 1600 | 66 |
| Crude enzyme dried preparation | 39000 | 2.7 | 60 |

Example 8

The crude enzyme dried preparation prepared in
Example 1 was purified by an ion-exchange chromatography
10 (column size: 25 ϕ x 400 mm) using diethylaminoethylated
crosslinked dextran gel (DEAE-Sephadex, mfd. by Pharmacia
Chemicals). In 0.05 M Tris-HCl buffer (pH 7.5) was
dissolved 2.4 g of the crude enzyme dried preparation.

1 Insoluble substances were removed therefrom by filtration,
and the residue was charged into a gel column buffered
with the same buffer as described above and was then
washed. Subsequently, development was carried out while
5 increasing the sodium chloride concentration in the
buffer with a linear gradient (curve 43). The elution
pattern of α -amylase activity is shown in Fig. 5. Two
peaks having α -amylase activity were observed at elution
position corresponding to sodium chloride concentrations
10 of 0.04 M and 0.08 M. Curve 41 shows α -amylase I and
curve 42 α -amylase II. The activity layer of α -amylase
I was about 30% of the total adsorbed activity, while
that of α -amylase II was 60% by the total adsorbed
activity. The specific activities of α -amylase I and
15 α -amylase II obtained by freeze-drying each of the two
fractions were 390 units/mg and 880 units/mg, respec-
tively, which were 10 times and 23 times, respectively,
the specific activity of the crude enzyme dried prepar-
ation. The recoveries of the activities based on the
20 centrifugation supernatant of the culture broth were
19% and 35%, respectively.

CLAIMS:

1. A thermophilic anaerobic bacterium which belongs to Clostridium and produces thermostable α -amylases.
2. A thermostable α -amylase-producing thermophilic anaerobic bacterium according to Claim 1, which has a suitable pH for action of 2 to 6, an optimum pH of 3 to 5, and an optimum temperature for action of 60° to 85°C.
3. A thermostable α -amylase-producing thermophilic anaerobic bacterium according to Claim 1, which produces α -amylases that retain at least 70% of their original α -amylase activity at a calcium salt concentration of 0.1 mM or less when heat-treated at 80°C for 30 minutes without addition of any substrate, and which can grow at 35° to 65°C and has an optimum temperature range for multiplication of 57° to 63°C.
4. A thermostable α -amylase-producing thermophilic anaerobic bacterium according to Claim 1, which produces α -amylases that retain activity in the presence of 0.1 mM to 0.1 M of a calcium salt when heat-treated at 80°C for 30 minutes without addition of any substrate.
5. A thermostable α -amylase produced by an anaerobic bacterium belonging to Clostridium.
6. A thermostable α -amylase according to Claim 5, which has a suitable pH for action of 2 to 6, an optimum pH of 3 to 5, and an optimum temperature for action of 60° to 85°C.

7. A thermostable α -amylase according to Claim 6, which retains activity at a calcium salt concentration of 0.1 M or less when heat-treated at 80°C for 30 minutes without addition of any substrate.
8. A thermostable α -amylase according to Claim 7, which retains activity in the presence of 0.1 mM to 0.1 M of a calcium salt when heat-treated at 80°C for 30 minutes without addition of any substrate.
9. A process for producing a thermostable α -amylase, which comprises culturing anaerobic bacteria producing α -amylases that have a suitable pH for action of 2 to 6, an optimum pH of 3 to 5 and an optimum temperature for action of 60° to 85°C, and retain activity in the presence of 0.1 mM to 0.1 M of a calcium salt when heat-treated at 80°C for 30 minutes without addition of any substrate, and collecting the novel α -amylases from the culture.

FIG. 1

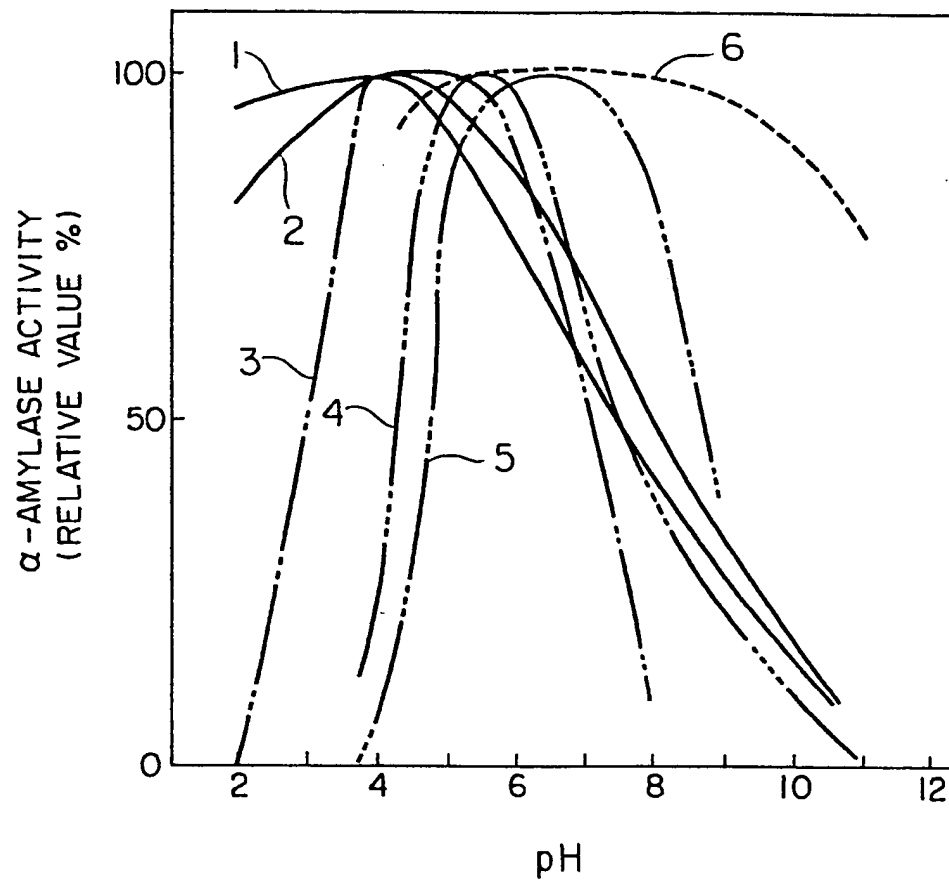


FIG. 2

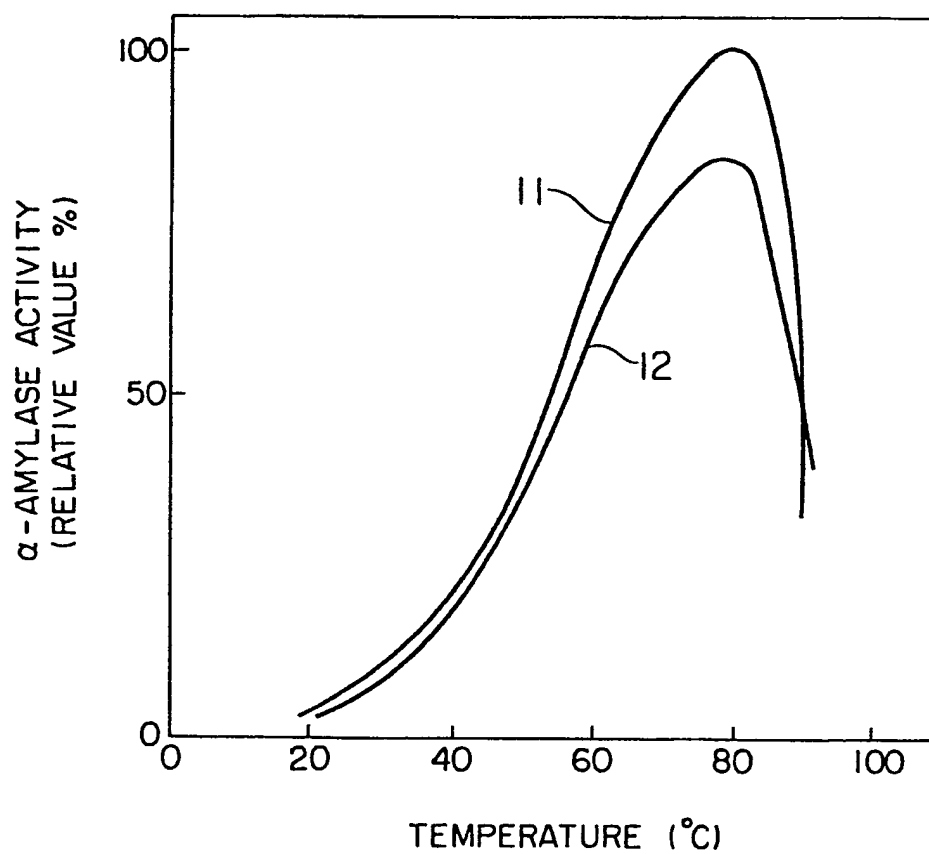


FIG. 3

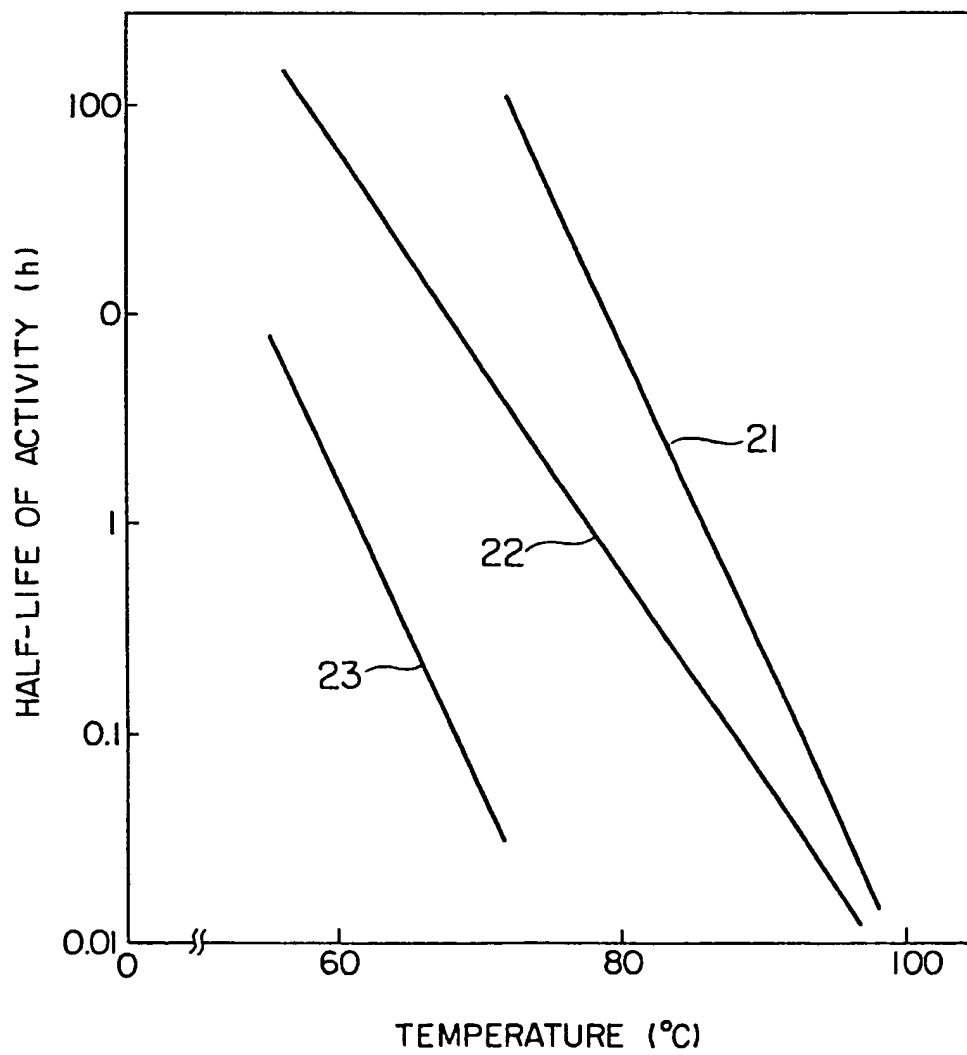


FIG. 4

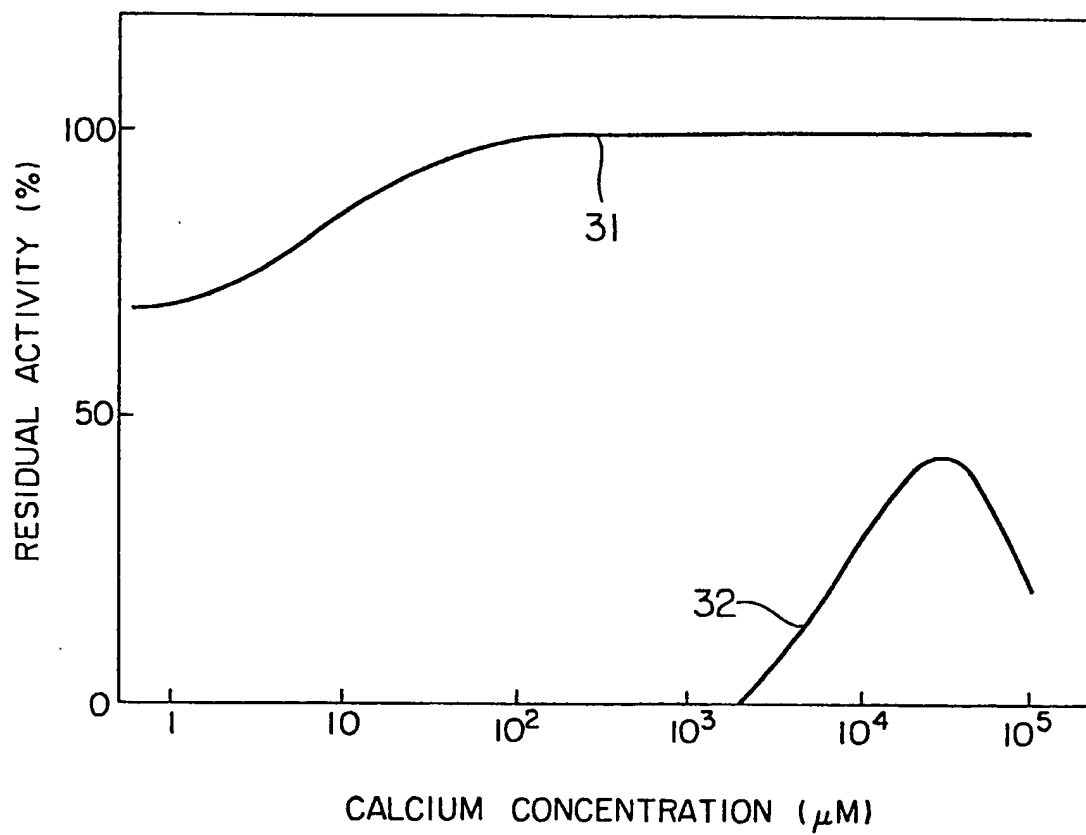


FIG. 5

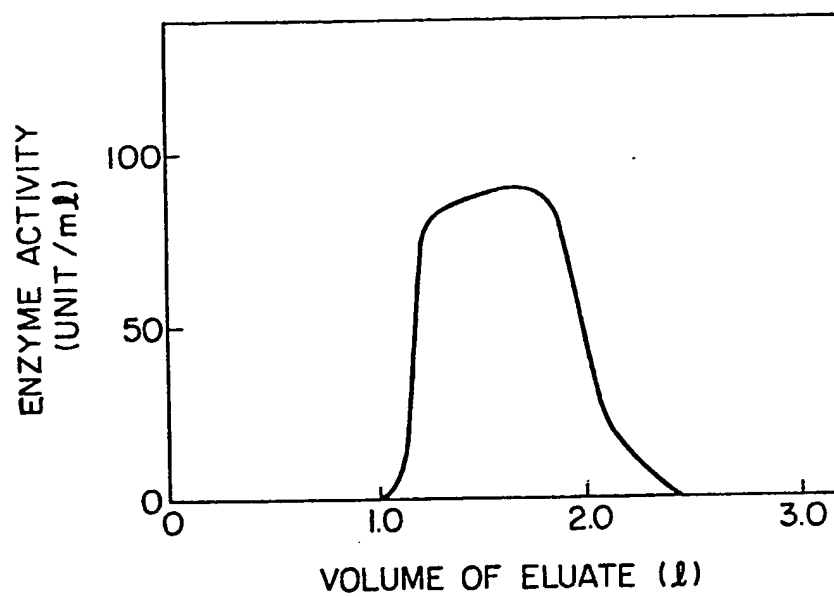
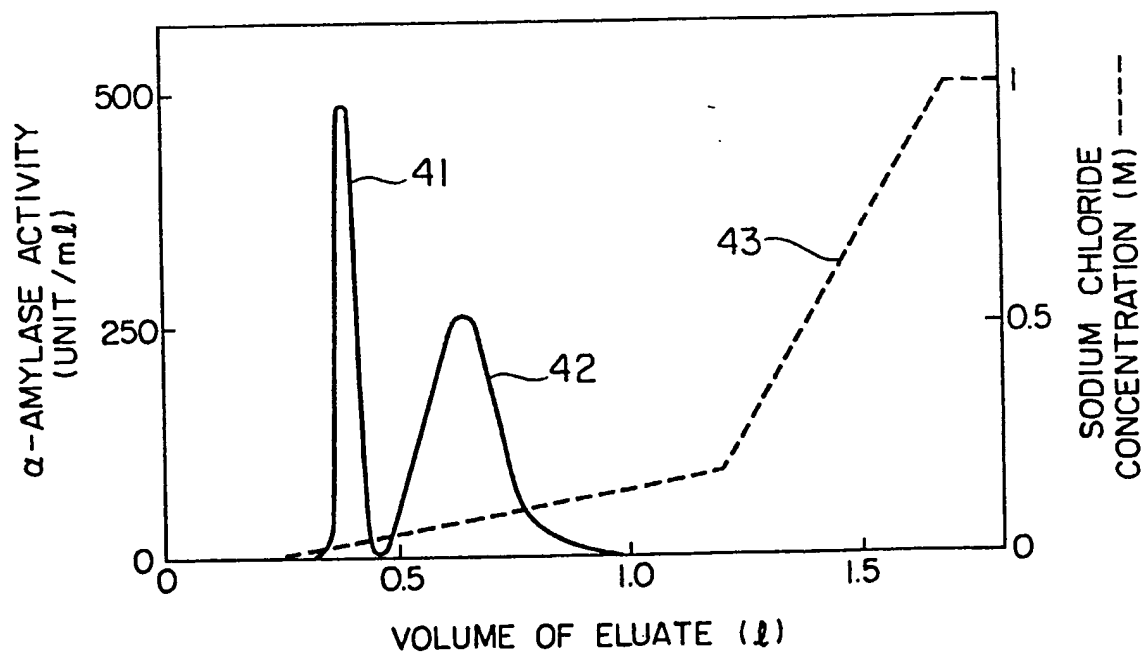


FIG. 6





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| --- -/- | | | |
| The present search report has been drawn up for all claims | | | |
| Place of search THE HAGUE | | Date of completion of the search 06-03-1986 | Examiner DESCAMPS J.A. |
| CATEGORY OF CITED DOCUMENTS | | | |
| X : particularly relevant if taken alone Y : particularly relevant if combined with another document of the same category A : technological background O : non-written disclosure P : intermediate document | | T : theory or principle underlying the invention E : earlier patent document, but published on, or after the filing date D : document cited in the application L : document cited for other reasons & : member of the same patent family, corresponding document | |



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| | | | TECHNICAL FIELDS SEARCHED (Int. Cl.4) |
| | | | |
| The present search report has been drawn up for all claims | | | |
| Place of search THE HAGUE | | Date of completion of the search 06-03-1986 | Examiner DESCAMPS J.A. |
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